LUNCHEON
TABLE D’HOTE

Chilled Watermelon
Seafood Victor
Celery and Radishes

Canadian Sardine Vinaigrette

Choice of Juice: Apple, Tomato, Orange, Grapefruit or Prune Nectar

Clam Chowder, Boston Style
Chicken Broth with Rice

Poached Pacific Cod, Egg Sauce
Breaded Filet of Sole Remoulade

Parsley Omelette

Crisp Plate with Cottage Cheese, French Dressing
Creamed Chicken on Toast, Terrapin Style

Roast Milkfed Alberta Capon, Giblet Gravy

Cold Galantine of Turkey, Salad Andalouse
Cold B.C. Salmon, Mayonnaise
Seafood Salad Neptune

Creamed Spinach
Green Peas and Carrots

Potatoes: Mashed, Boiled, Potatoes Mataire

African Cream Pudding
Raspberry Cream Pie

Lime Sherbet
Vanilla Ice Cream
Stewed Cherries

Cheese: Canadian Gouda, Black Diamond, Canadian Cheddar, Kraft, Rocky Mountain Cream, Oka, White Ontario Cheddar

Gorgonzola, Swiss Gruyere, Hermit Blue

Fresh Strawberries
Okanagan Apple
Sliced Banana in Cream

Watermelon
Cantaloupe
Sliced Orange
Whole Orange

Tea
Coffee
Milk
Rolls
1.75

TABLE D’HOTE MEALS
Breakfast, 7:30 to 10 a.m.
Luncheon, 12 to 2:30 p.m.
Dinner, 6 to 8:30 p.m.

FRIDAY, JULY 11, 1947

ANNOUNCEMENTS

MUSIC
Main Dining Room, 7 to 8 P.M.

GWYN PRICE, Baritone
Lounge, 8:30 P.M.

JACK MAIDEN
and His Orchestra
Balcony, every evening except Sunday

SWISS GUIDES
available at the
Information Bureau
in the Lounge

PICNIC LUNCHES
Please see Head Waiter
for selection and price

SWIMMING POOL
Open daily, 8 A.M. to 8 P.M.

GOVERNMENT RATIONING REGULATIONS

Require That:

Must be eliminated entirely from all menus each Tuesday and Friday.

Sugar be served only on request and then in small amounts. Not more than one teaspoon for any beverage and not more than one tablespoon for any cereal.

Butter will be served at all meals.

Preserves which include jams, jellies, marmalades, be rationed to approximately one pound per person per fortnight.

LUNCHEON A LA CARTE

HORS D’OEUVRES
French Hors d’Oeuvres 1.25
Radishes 25
Fresh Domestic Caviar 2.25
Queen or Stuffed Olives 50
Fruit Cocktail 70
Celery and Olives 40

Canadian Sardines 90
Spiedi Holland Herring 45
Mixed Pickles 25

Sliced Smoked Salmon 80
Anchovies Canapé 90
Canape Mornay 1.15
Antipasto 70
Half Grapefruit Marschiano 30

JUICES
Prune Nectar 30
Grapefruit 30
Tomato 30
Orange 30
Apple 30

SOUP
Clam Chowder, Boston Style 40
Chicken Broth with Rice 25
Cream of Tomato 15 minutes 40
Chicken Broth with Rice 15 minutes 35

FISH
Breaded Filet of Pickerel Remoulade 25 minutes 1.00
Half Breaded Filet of Boston Sole Walsey 30 minutes 1.50
Lake Superior Trout Sautée Amende 25 minutes 1.00

ENTREES
Omelet Fisherman with Creamed Salmon 20 minutes 85
Young Chicken Sautée Bombay with Chutney 30 minutes 2.60
Vegetable Dinner with Poached Egg 20 minutes 1.00
Crepé of Chicken Tournesol 25 minutes 1.50

Roast Milkfed Alberta Capon, Giblet Gravy 1.50

COLD BUFFET
Cold Sliced Turkey 1.50
Sliced Chicken 1.50
Homemade Foie Gras 1.50
Boiled Capon 1.50

Chef’s Special
Cold Half Fresh Lobster, Mayonnaise

20 Minutes

2.50

VEGETABLES
Creamed Spinach 40
Green Peas and Carrots 35
Green Peas 35
Stewed Corn 35
Green Beans Sautée 35

POTATOES
Mashed 25
Boiled 20
Potatoes Mataire 35
Au Gratin 35
Sautée 30

SALADS

Chef Salad 60
Lettuce and Tomato 65
Waldorf 60

Fresh Lobster 5.00
Fruit 65
Chicken 1.75; Half Portion 90

SWEETS

African Cream Pudding 25
Raspberries Cream Pie 25
Lime Sherbet 25
Stewed Cherries 40

Cup Custard 25
Jello 25
Fruit Tartlet 25
Sherbet 30

Chocolate Ice Cream 40
Vanilla Ice Cream 40

CHEESE

Canadian Gouda 30
Camembert 40
Gorgonzola 50
Canadian Cheddar 30

White Ontario Cheddar 30
Swiss Gruyere 60
Hermit Blue 50
Black Diamond 30
Kraft 25
Rocky Mountain Cream 25

FRUITS

Fresh Strawberries 35
Okanagan Apple 15
Sliced Bananas in Cream 30

Watermelon 30
Sliced Orange 25
Whole Orange 15

TEA

COFFEE

MILK

ROLLS

Portions are prepared for one person only.

Ready to serve.
Banff Springs Hotel

Your Host Across Canada

Canadian Pacific Hotels

Hotels of Beauty and Efficiency - - Noted for Comfort, Service and Cuisine at Moderate Rates

†The Digby Pines ........................................ Digby, N.S.
†Lakeside Inn ........................................ Yarmouth, N.S.
†Cornwallis Inn ....................................... Kentville, N.S.
†The Algonquin ........................................ St. Andrews-by-the Sea, N.B.
†McAdam Hotel ....................................... McAdam, N.B.
†Chateau Frontenac .................................. Quebec, Que.
†Royal York Hotel .................................... Toronto, Ont.
†Devil's Gap Lodge ................................... Kenora, Ont.
†Royal Alexandra Hotel .............................. Winnipeg, Man.
†Hotel Saskatchewan ................................ Regina, Sask.
†Hotel Palliser .......................................... Calgary, Alta.
†Banff Springs Hotel ................................ Banff, Alta.
†Chateau Lake Louise ............................... Lake Louise, Alta.
†Emerald Lake Chalet .............................. Field, B.C.
†Empress Hotel ......................................... Victoria, B.C.

Hotel Vancouver ................................... Vancouver, B.C.

[Operated by the Vancouver Hotel Co. Limited on behalf of the Canadian Pacific Railway Company and the Canadian National Railways.]

†These hotels are open in the Summer only.